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In the Claims:

- 1.(currently amended) Process of treating forming treated Brassica seeds,
comprising the step of:

heating Brassica seeds, under a temperature and for at least 5 minutes a
time sufficient to result in Brassica seeds having flavor modifying properties
wherein the Brassica seeds are heated to a temperature within a range of from
about 120°C to about 250°C.

- 2.(original) Process according to claim 1 wherein Brassica seeds are heated at a
surrounding temperature within a range of about 120°C to about 250°C and for a
period of time of at least about 5 minutes.

- 3.(previously presented) Process according to claim 1, comprising the step of;
further treating the Brassica seeds by reducing the seeds to pieces or
particles.

- 4.(previously presented) Process according to claim 1 further comprising the step of:
forming an extract of the treated Brassica seeds.

- 5.(original) Process according to claim 4 wherein the method of forming the extract is
selected from extracting, distilling, pressing, centrifuging, and
chromatographically separating, extracting including one or more of steeping,
immersion, percolation, and batch extraction; extracting including steeping the
treated Brassica seeds in an inert solvent, extracting including steeping in one or
more of a vegetable oil, an alcohol, water, an aliphatic hydrocarbon, an
oxygenated hydrocarbon, a triglyceride, and supercritical carbon dioxide;
extracting including steeping in a vegetable oil.

- 6.(previously presented) Product formed according to claim 1.

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- 7.(original) Treated Brassica seeds or extracts thereof.
- 8.(original) A consumable or a flavor preparation for consumables, comprising treated Brassica seeds or an extract thereof.
- 9.(currently amended) A consumable Consumable according to claim 8 comprising treated Brassica seeds or extracts thereof at a concentration of 0.001% 0,001% -5% (w/w).
- 10.(currently amended) A flavor Flavor preparation for consumables according to claim 8 comprising treated Brassica seeds or extracts thereof at a concentration of 0.1 - 0,1-25% (w/w).
- 11.(previously presented) Method of forming a consumable comprising the step of: combining a consumable and a flavor- imparting, -modifying, -enhancing or -masking amount of treated Brassica seeds, or extracts thereof.
- 12.(currently amended) A process for forming 2-furfurylthiol ("FFT") according to the method of claim 1 .
- 13.(currently amended) Process according to claim 12 wherein the heat-treatment results in a percent increase in the concentration of 2-furfurylthiol ("FFT") of at least 100 percent.
- 14.(canceled)
- 15.(currently amended) 2-furfurylthiol ("FFT") formed by the process according to claim 12.

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- 16.(currently amended) Product according to claim 6 comprising 2-furfurylthiol (“FFT”), wherein the 2-furfurylthiol (“FFT”) concentration in the product corresponds to at a concentration of at least 1 mg 2-furfurylthiol (“FFT”) per kg Brassica seeds.
- 17.(currently amended) Product according to claim 6 ~~any of claims 6-7~~ comprising 2-furfurylthiol (“FFT”), wherein the concentration of 2-furfurylthiol (“FFT”) in the product is at least 1 mg per kg product (w/w)..
- 18.(currently amended) Consumable comprising 2-furfurylthiol (“FFT”) at a concentration of 0,1 – 2000 ($\mu\text{g}/\text{kg}$).
- 19.(currently amended) Preparation for consumables comprising 2-furfurylthiol (“FFT”) at a concentration of 5 – 20,000 ($\mu\text{g}/\text{kg}$).
- 20.(previously presented) Product according to claim 6 wherein the Brassica seeds are selected from the group consisting of Brassica alba, Brassica juncea, Brassica napus, Brassica nigra, Brassica rapa, and combinations thereof.
- 21.(previously presented) Process according to claim 1 wherein the Brassica seeds are selected from the group consisting of Brassica alba, Brassica juncea, Brassica napus, Brassica nigra, Brassica rapa, and combinations thereof.
22. (new) Process according to claim 1 wherein the Brassica seeds are one or more whole seeds of the *Brassica* genus within the family *Brassicaceae*.
- 23.(new) A process according to claim 1, wherein the Brassica seeds are heated to a temperature within a range of from about 160°C to about 250°C.